

## DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF	POINTS	CRITICAL DESCRIPTION
1.	POOL	09	0	Yes
<p>THE MANUAL RESIDUAL HALOGEN READINGS TAKEN FROM THE CHILD, MAIN AND SOLARIUM POOLS WERE 1.39, 1.44 AND 1.34 PPM AFTER INITIAL READINGS WAS RECORDED BELOW 1 PPM.</p> <p>WE INCREASED MONITORING OF OUR POOLS FOR A PERIOD OF SEVEN DAYS, NO UNUSUAL READINGS HAVE BEEN RECORDED. A DEVICE THAT ENABLES US TO TAKE SAMPLES FROM THE CENTER OF THE POOL WILL BE USED FROM NOW ON.</p>				
2.	INTEGRATED PEST MANAGEMENT	*	0	No
<p>THE IPM PLAN SHOULD HAVE DOCUMENTATION OF WHO IS RESPONSIBLE FOR INSPECTION OF GOODS BEING DELIVERED ONTO THE SHIP.</p> <p>THIS HAS BEEN IMPLEMENTED</p>				
3.	POTABLE WATER	*	0	No
<p>THE ENGINEERING STAFF SHOULD BE COMMENDED FOR A EXCELLENT JOB OF RECORD KEEPING AND OVERALL MANAGEMENT OF THE PROGRAM.</p> <p>COMPLIMENTS WERE EXTENDED TO THE ENGINEERS</p>				
4.	DECK 4 GALLEY	21	0	No
<p>THE TECHNICAL SPACE BEHIND THE FRONT COVER OF THE JUICE DISPENSER ON THE PORT BEVERAGE STATION WAS DIFFICULT TO CLEAN. CONTACT THE MANUFACTURER TO INSTALL SPLASH SHIELDING IN THIS COMPARTMENT.</p> <p>VITALITY HAS BEEN CONTACTED AND CORRECTIONS WILL BE MADE SHORTLY</p>				
5.	DECK 4 GALLEY – HOT GALLEY	16	0	Yes
<p>A PAN OF CORNED BEEF PATTIES HELD HOT IN THE ROLLING OVEN HAD AN INTERNAL TEMPERATURE OF 126-DEGREE F. THIS PRODUCT WAS SAID TO BE ON A TIME CONTROL SYSTEM. THE TEMPERATURE WAS INCREASED ABOVE 140 DEGREES F DURING THE INSPECTION.</p> <p>TIME CONTROL SYSTEM HAS BEEN IMPLEMENTED, PLEASE SEE BELOW.</p>				
6.	DECK 4 GALLEY – HOT GALLEY	21	1	No
<p>THE MOUNTED THERMOMETER ON THE HOT HOLDING OVEN REGISTERED 145 DEGREES F AND THE HEAT SETTING WAS APPROXIMATELY 170 DEGREES F, WHILE THE CORNED BEEF HASH PATTIES INSIDE HAD A 126 DEGREES F INTERNAL TEMPERATURE.</p> <p>THE UNIT IS UNDER REPAIR. SECONDARY TEMPERATURE MONITORING HAS BEEN IMPLEMENTED.</p>				
7.	FOOD SERVICE GENERAL	16	0	Yes
<p>TIME AS PUBLIC HEALTH CONTROL WAS USED IN VARIOUS AREAS, BUT THERE WAS NO WRITTEN PROCEDURES IN PLACE TO REVIEW FOR COMPLIANCE. A TIME AND TEMPERATURE LOG WAS PROVIDED. THIS ITEM WAS ALSO NOTED IN THE PREVIOUS INSPECTION OD 21 SEPTEMBER 2001. A COPY OF AN EXAMPLE WRITTEN PLAN WAS PROVIDED DURING THE INSPECTION.</p> <p>THE TIME CONTROL PROGRAM IS FULLY IMPLEMENTED AND PROPER DOCUMENTATION PROCEDURES ARE ESTABLISHED</p>				

8.	SPAS AND POOLS	10	0	No
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THE WRITTEN FECAL ACCIDENT RESPONSE PROCEDURE DOES NOT DESCRIBE STEPS TO CIRCULATE SUPER CHLORINATED WATER WHEN THE POOLS OPERATE IN RECALCULATION MODE. THE PROCEDURE DOES NOT REQUIRE CIRCULATION OF SUPER CHLORINATED WATER IN THE SPAS AT ALL. A COPY OF AN EXAMPLE PLAN WAS PROVIDED DURING THE INSPECTION.

THE PLAN THAT WAS PROVIDED IS NOW IN USE.

9.	COMMENT	*	0	No
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CLEANLINESS OF FOOD AND NON-FOOD CONTACT SURFACES WERE EXCELLENT. KNOWLEDGE AND MANAGEMENT BY MEDICAL, GALLEY, AND PROVISION STAFF WAS STRONG.

STAFF HAS BEEN RECOGNIZED AND CONGRATULATED.

10.	COMMENT	*	0	No
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IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 – 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE, WHICH WILL BE SENT TO USPHS/VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO [VSP@CDC.GOV](mailto:VSP@CDC.GOV)

USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME – CAS – [INSERT INSPECTION DATE].

**U.S. DEPARTMENT OF HEALTH AND HUMAN SERVICES / PUBLIC HEALTH SERVICE  
CENTERS FOR DISEASE CONTROL AND PREVENTION / NATIONAL CENTER FOR ENVIRONMENTAL  
HEALTH**

<b>Vessel Name</b>	<b>Inspection Date</b>	<b>Port</b>	<b>Results Presented To</b>	<b>Score</b>
<b>RADIANCE OF THE SEAS</b>	<b>02/17/02</b>	<b>St. Thomas</b>	<b>Captain</b>	<b>99</b>
<b>Cruise Line</b>	<b>No. Pax</b>	<b>No Crew</b>	<b>Inspection Type</b>	<b>Inspected By</b>
<b>ROYAL CARIBBEAN INTERNATIONAL</b>	<b>2085</b>	<b>893</b>	<b>Periodic Inspection</b>	<b>Jaret Ames Wayne Hall</b>

**SUMMARY OF INSPECTION VIOLATIONS**

<b>Item No.</b>	<b>Description</b>	<b>Points</b>
*	Miscellaneous	0
09	Swimming pools / spas halogen residuals	0
10	Swimming pools / spas maintained, safety equipment	0
16	Potentially hazardous food temperatures storage, preparation display, service, transportation	0
21	Nonfood-contact surfaces designed, constructed, maintained, installed, located	0
21	Nonfood-contact designed, constructed, maintained, installed, located.	1